

#### **CHARLIE'S SPEICALS**

#### **CHLEBA VO VAJCI**

**AED 45** 

HOMEMADE BRIOCHE FRIED IN EGGS WITH TOMATO SALSA AND PARMESAN CHEESE

#### SAUSAGE AND PRETZEL

**AED 79** 

AED 58

HOMEMADE GERMAN SOURDOUGH PRETZEL WITH TWO BEEF SAUSAGES, MUSTARD AND FRESH HORSERADISH

**OPTIONAL BOILED SAUSAGE / SPICY ROASTED CHORIZO** 

#### **SANDWITCH**

CHICKEN SANDWITCH
PULLED CHICKEN, CHEDAR CHEESE,
MINT HUMUS, YOGURT

MUSHROOM SANDWITCH A E D 48
UMAMI ROASTED MUSHROOMS, HOMEMADE
CUCUMBER KIMCHI, CHEDAR CHEESE

#### **EGGS**

SUNNY SIDE UP
THREE EGGS SMOKED BEEF HAM TOMATO
AND HOUSEMADE SOURDOUGH BREAD

AED 62



#### **EGGS**

#### **EGG BENEDICT**

AED 68

HOME BAKED ENGLISH MUFFINS WITH HONEY MUSTARD, ROASTED MUSHROOMS, BABY SPINACH, SMOKED BRESAOLA, POACHED EGGS AND HOLLANDAISE SAUCE

EXTRA FRESH SHAVED TRUFFLE 1G 20 AED

#### **GRAVLAX X SALMON**

AED 75

HOMEMADE GRAVLAX SALMON (SCOTTISH), TWO POACHED EGGS, INFUSED LABNEH, FRESH SALAD WITH CAPERS SERVED ON TOP OF DANISH RYE BREAD

#### FRENCH STYLE OMELET

**AED 65** 

THREE EGG OMELET WITH CREME FRAICHE INFUSED WITH TRUFFLE, FRESH SALAD, CHERRY TOMATO AND HOUSEMADE BIO WHITE SOURDOUGH

EXTRA FRESH SHAVED TRUFFLE 1G 20 AED

#### SPINACH RICOTTA OMELET

**AED 58** 

HALF MOON OMELET WITH RICOTTA, BLANCHED SPINACH AND PARMESAN CHEESE SEVERD WITH OUR HOUSEMADE SOURDOUGH BREAD

#### TURKISH EGG

AED 62

INFUSED DILL YOGURT, TWO POACHED EGGS, AVOCADO, CRISPY SHALLOTS, SUNDRIED CHERRY TOMATO"S, CHILLI OIL AND OUR HOUSEMADE SOUR DOUGH

#### **SHAKSHUKA**

**AED 62** 

TWO POACHED EGGS IN A RICH TOMATO SAUCE WITH PINE NUTS AND OUR FRESH HOUSEMADE ROSEMARY & SEA SALT CHIABATA

OPTIONAL WITH ROASTED CHORRIZO +8AED



#### **HEALTHY**

#### **VEGAN PORRIDGE**

**AED 49** 

HOMEMADE VEGETABLE PORRIDGE WITH MAPLE CINNAMON APPLE, CRISPY GRANOLA, FRESH SEASONAL BERRIES AND CHIA SEEDS

#### **OATMEAL PORRIDGE**

**AED 45** 

CREAMY OATMEAL PORRIDGE WITH MANGO, KIWI,FRESH SEASONAL BERRIES, MAPLE SYRUP AND HOMEMADE GRANOLA

#### **COCONUT BOWL**

**AED 58** 

HOMEMADE CRISPY GRANOLA WITH COCONUT FLAKES, FRESH MANGO, KIWI, WINTER BERRIES, MAPLE SYRUP WITH FRESH MADE COCONUT YOGURT AND MATCHA POWDER

#### EGG WHITE OMELET

**AED 59** 

SERVED WITH ROASTED ASPARAGUS, EDAMAME, GREEN HUMMUS AND OUR HOUSEMADE SOURDOUGH

#### **POWER BOWL**

**AED 68** 

AVOCADO, TWO POACHED EGGS, GREEN HUMMUS, QUINOA, EDAMAME, KALE, BEETROOT, SWEET CORN, ROASTED PUMPKIN SEEDS AND HOUSEMADE SOURDOUGH

#### **ACAI BOWL**

AED 58

BLEND ACAI WITH BANANA AND MAPLE SYRUP, HOMEMADE GRANOLA, COCONUT FLAKES, DRAGON FRUIT, MANGO, FRESH SEASONAL BERRIES, KIWI WITH SHAVED ALMONDS



#### **BREAD & CROISSANTS**

# HEIRLOOM TOMATO AND SOURDOUGH HOMEMADE BLACK SESAME SOURDOUGH WITH FRESH MADE BUTTER, HEIRLOOM TOMATOES AND MALDON SALT AVOCADO CROISSANT FRESHLY BAKED BICOLOUR CROISSANT WITH AVOCADO HEIRLOOM TOMATOES, TWO POACHED EGGS AND FRESH SALAD

# HALLOUMI AND AVOCADO HOMEMADE SOURDOUGH BREAD WITH SLICED AVOCADO, ROASTED HALOUMI AND EDAMAME BEANS A E D 48

MUSHROOM AND FOCACCIA	AED	58
ROASTED WILD MUSHROOMS, TWO POACHED		
EGGS SPINACH WITH CRISPY SOURDOUGH		
FOCACCIA AND PARMESAN CHEESE		

SCRAMLED EGGS SHAKSHUKA AED 58

SCRAMLED EGGS SHAKSHUKA SCRAMBLED EGGS ON SHAKSHUKA SAUCE WITH HOMEMADE SOFT BUN WITH PARMESAN CHEESE.

EXTRA FRESH SHAVED TRUFFLE 1G 20 AED



#### **BREAD & CROISSANTS**

#### SCRAMBLE EGG ON SOURDOUGH

**AED 45** 

THREE SOFT SCRAMBLED EGG WITH PARMIGIANO REGGIANO PARMESAN CHEESE SERVED ON TOP OF FRESH CRISPY HOUSEMADE SOURDOUGH AND FRESH SALAD

#### CROQUE MADAME

**AED 85** 

CREAMY BECHAMEL WITH GRUYERE CHEESE ON TOP OF SHOKUPAN WITH SLICED TRUFFLE, SMOKED HAM, DIJON MUSTARD WITH A SUNNYSIDE FRIED EGG AND FRESH SALAD

**EXTRA FRESH SHAVED TRUFFLE 1G 9 AED** 

#### **SWEETS**

#### JAPANESE PANCAKE

**AED 65** 

FLUFFY PANCAKES WITH STRAWBERRY
MAPLE SYRUP AND VANILLA INFUSED CREAM

#### **FRENCH TOAST**

**AED 58** 

HOMEMADE BRIOCHE SOAKED IN A SWEET EGG MIX, FRIED WITH BUTTER AND FILLED WITH SEASONAL FRESH BERRIES, CARAMEL SAUCE, MAPLE SYRUP AND VANILLA INFUSED CREAM

#### **SIRNIKI**

**AED 65** 

GOLDEN BROWN COTTAGE CHEESE PANCAKES WITH FRESH WILD BERRIES APRICOT COMPOTE AND SOUR CREAM